

Claims:

1. A cartridge for use in a beverage preparation machine,
the cartridge containing one or more beverage
5 ingredients and being formed from substantially air-
and water-impermeable materials, wherein the one or
more beverage ingredients is a liquid chocolate
ingredient.
- 10 2. A cartridge as claimed in claim 1 wherein the cartridge
comprises an inlet for the introduction of an aqueous
medium into the cartridge and an outlet for discharge
of a beverage produced from the liquid chocolate
ingredient.
- 15 3. A cartridge as claimed in claim 2 wherein the liquid
chocolate ingredient is concentrated.
4. A cartridge as claimed in claim 3 wherein the liquid
20 chocolate ingredient contains greater than 40% total
solids.
5. A cartridge as claimed in claim 4 wherein the liquid
chocolate ingredient contains between 70 and 95% total
25 solids.
6. A cartridge as claimed in claim 5 wherein the liquid
chocolate ingredient contains about 90% total solids.
- 30 7. A cartridge as claimed in claim 6 wherein the liquid
chocolate ingredient is in the form of a gel.

8. A cartridge as claimed in claim 7 wherein the liquid chocolate ingredient has a viscosity of between 70 and 3900mPa at ambient temperature.
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9. A cartridge as claimed in claim 8 wherein the liquid chocolate ingredient has a viscosity of between 1700 and 3900mPa at ambient temperature.
- 10 10. A cartridge as claimed in claim 9 wherein the liquid chocolate ingredient contains cocoa solids.
11. A cartridge as claimed in claim 10 wherein the liquid chocolate ingredient contains between 50 and 80% total cocoa solids.
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12. A cartridge as claimed in claim 11 wherein the liquid chocolate ingredient contains between 60 and 70% total cocoa solids.
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13. A method of dispensing a beverage from a cartridge containing one or more liquid chocolate ingredients during an operating cycle, comprising the steps of passing an aqueous medium through the cartridge to form a beverage by dilution of said one or more chocolate ingredients, and dispensing the beverage into a receptacle, wherein the one or more liquid chocolate ingredients is diluted by a ratio of between 2 to 1 and 10 to 1.
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14. A method as claimed in claim 13 further comprising the step of passing the beverage through means to produce foaming of the beverage, wherein the level of foaming is greater than 70%.
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15. A cartridge for use in a beverage preparation machine, the cartridge containing one or more beverage ingredients and being formed from substantially air- and water-impermeable materials, wherein the one or
- 10 more beverage ingredients is a liquid milk ingredient.
16. A cartridge as claimed in claim 15, wherein the cartridge comprises an inlet for the introduction of an aqueous medium into the cartridge and an outlet for
- 15 discharge of a beverage produced from the liquid milk ingredient.
17. A cartridge as claimed in claim 16 wherein the liquid milk ingredient is concentrated.
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18. A cartridge as claimed in claim 17 wherein the liquid milk ingredient contains between 25 and 40% total solids.
- 25 19. A cartridge as claimed in claim 18 wherein the liquid milk ingredient contains 30% total solids.
20. A cartridge as claimed in claim 19 wherein the liquid milk ingredient has a viscosity of between 70 and
- 30 3900mPa at ambient temperature.

21. A cartridge as claimed in any of claim 20 wherein the liquid milk ingredient contains between 0.1 and 12% fat.
- 5 22. A method of dispensing a beverage from a cartridge containing one or more liquid milk ingredients during an operating cycle, comprising the steps of passing an aqueous medium through the cartridge to form a beverage by dilution of said one or more liquid ingredients, and
10 dispensing the beverage into a receptacle, wherein the one or more liquid milk ingredients is diluted by a ratio of between 1 to 1 and 6 to 1.
- 15 23. A method as claimed in claim 22 wherein the one or more liquid milk ingredients is diluted by a ratio of around 3 to 1.
- 20 24. A method as claimed in claim 23 further comprising the step of passing the beverage through means to produce foaming of the beverage, wherein the level of foaming is greater than 40%.
- 25 25. A cartridge for use in a beverage preparation machine, the cartridge containing one or more beverage ingredients and being formed from substantially air- and water-impermeable materials, wherein the one or more beverage ingredients is a liquid coffee ingredient.
- 30 26. A cartridge as claimed in claim 25, wherein the cartridge comprises an inlet for the introduction of an

aqueous medium into the cartridge and an outlet for discharge of a beverage produced from the liquid coffee ingredient.

- 5 27. A cartridge as claimed in claim 26 wherein the liquid coffee ingredient is concentrated.
28. A cartridge as claimed in claim 27 wherein the liquid coffee contains between 40 and 70% total solids.
- 10 29. A cartridge as claimed in claim 28 wherein the liquid coffee contains between 55 and 67% total solids.
30. A cartridge as claimed in claim 29 wherein the liquid coffee ingredient contains sodium bicarbonate.
- 15 31. A cartridge as claimed in claim 30 containing between 0.1 and 2.0% by weight sodium bicarbonate.
- 20 32. A cartridge as claimed in claim 31 containing between 0.5 and 1.0% by weight sodium bicarbonate.
33. A cartridge as claimed in claim 32 wherein the liquid coffee ingredient has a viscosity of between 70 and 3900mPa at ambient temperature.
- 25 34. A cartridge as claimed in claim 33 wherein the liquid coffee ingredient has a viscosity of between 70 and 2000mPa at ambient temperature.

35. A method of dispensing a beverage from a cartridge containing one or more liquid coffee ingredients during an operating cycle, comprising the steps of passing an aqueous medium through the cartridge to form a beverage by dilution of said one or more liquid coffee ingredients, and dispensing the beverage into a receptacle, wherein the one or more liquid coffee ingredients is diluted by a ratio of between 10 to 1 and 100 to 1.
36. A method as claimed in claim 35 wherein the one or more liquid coffee ingredients is diluted by a ratio of between 20 to 1 and 70 to 1.
37. A method as claimed in claim 36 further comprising the step of passing the beverage through means to produce foaming of the beverage, wherein the level of foaming is greater than 70%.
38. A cartridge for use in a beverage preparation machine, the cartridge containing one or more beverage ingredients and being formed from substantially air- and water-impermeable materials, wherein the one or more beverage ingredients is any of a soup, fruit juice, flavoured milk, carbonated beverage, sauce or dessert.
39. A cartridge as claimed in claim 38, wherein the cartridge comprises an inlet for the introduction of an aqueous medium into the cartridge and an outlet for

discharge of a beverage produced from the one or more beverage ingredients.

- 5 40. A cartridge as claimed in claim 1 wherein the cartridge comprises an outer member and an inner member conjoined on assembly with the outer member.
- 10 41. A cartridge as claimed in claim 40 wherein a snap-fit arrangement is provided to conjoin the outer member and the inner member on assembly of the cartridge.
- 15 42. A cartridge as claimed in claim 41 further comprising means for producing a jet of the beverage, wherein said means for producing the jet of the beverage comprises an aperture in the beverage flow path.
- 20 43. A cartridge as claimed in claim 42 further comprising at least one inlet for air and means for generating a pressure reduction of the jet of beverage, whereby, in use, air from the at least one air inlet is incorporated into the beverage as a plurality of small bubbles.
44. A beverage as produced by the method of claim 13.